

In the Claims:

1. (Currently Amended) A device for producing individual ice cream product pieces by through-cutting of an extruded ice cream mass, comprising an ice cream extruder and a nozzle out of which the ice cream mass ~~which~~ is extruded ~~out of a nozzle, comprising and a~~ cutting means ~~which~~ located immediately after the nozzle ~~[[cuts]]~~ for cutting up the extruded ice cream mass into product pieces which fall down on a receiving device for further processing,

~~characterised in that~~

wherein the cutting means comprises

a first knife, which is reciprocally arranged in a transverse, first~~[[,]]~~ plane immediately after the outlet of the nozzle and arranged ~~[[with]]~~ to perform a stroke with a first stroke length,

a second knife which is reciprocally arranged in a second plane which is parallel to the first plane, ~~and which is the second plane being~~ arranged immediately below the first plane ~~[[knife]]~~ with respect to the flow direction out of the nozzle, the second knife ~~[[is]]~~ being arranged to perform a stroke with a second stroke length which is smaller than the first stroke length of the first knife, and

means for simultaneous reciprocation of the first knife and the second knife.

2. (Currently Amended) A device according to claim 1, comprising means for control of the movements of the knives, ~~knives, securing so~~ that the first knife is guided in a first transverse stroke which consists in a complete through-cutting of the ice mass, and that the second knife, in a simultaneous~~[[ly]]~~ movement, is guided partly through the ice mass in an oppositely directed stroke of which the direction of movement is opposite the direction of movement of the first stroke.

3. (Previously Presented) A device according to claim 1 in which the second stroke length of the second knife is half of the first stroke length.

4. (Currently Amended) A device according to claim 2 ~~[[1]]~~ in which the first knife and the second knife are arranged in parallel guides in a frame in the means ~~[[of]]~~ for control with opposing inactive positions arranged on each side of the ice cream mass which is extruded from the nozzle.

5. (Currently Amended) A device according to claim 4, in which the means for reciprocation comprises the first and the second knife ~~[[are]]~~ being eccentrically connected to rotor means which, by coupling means, are attached to rotating drive means, whereby a rotational movement from the drive means is transferred to the rotor means and is transformed into a translational movement of the knives ~~knives~~.

6. (Currently Amended) A device according to claim 5, wherein the coupling means comprise a pneumatic or electric activatable coupling and the control means comprise means for ~~engaging~~ activating the coupling for performing a through-cutting in dependency of the flow velocity of the ice mass out of the nozzle.

7. (Currently Amended) A method for through-cutting of an extruded ice cream mass which is extruded out of a nozzle, comprising the steps of using a cutting means which is located immediately after the nozzle ~~cuts~~ to cut up the extruded ice cream mass into product pieces which fall down on a receiving device for further processing, ~~in which~~ guiding a first knife in a transverse first stroke ~~is reciprocally arranged~~ in a transverse first plane immediately after the outlet of the nozzle and simultaneously guiding a second knife ~~is reciprocally arranged~~ in a transverse second stroke in a plane which is parallel to the first plane and which is arranged immediately below the first knife with respect to the flow direction out of the nozzle, and in which the first knife ~~is guided in a first transverse stroke~~ which consists of a ~~cuts~~ completely through-cutting of the ice cream mass during said first stroke, and ~~[[that]]~~ in which the second knife ~~in a simultaneously movement is guided~~ partly through the ice mass ~~in an oppositely directed~~ during said second stroke in which the direction of movement is opposite the direction of movement of the first stroke.

8. (Currently Amended) A method according to claim 7, in which the ice cream mass is continuously extruded out of the nozzle.

9. (Previously Presented) A method according to claim 8, in which the second stroke length of the second knife is half of the first stroke length of the first knife.

10. (Currently Amended) A method according to claim 9, in which the simultaneous, oppositely directed strokes of the first and the second knife are activated by engaging rotor means to which the knives are eccentrically connected, whereby a rotational movement from a drive means is transferred to the rotor means and is transformed into a translational movement of the knives.

11. (Currently Amended) A method according to claim 10, in which the coupling means comprise a pneumatically activatable coupling and ~~[[the]]~~ wherein a control means is provided which comprises an electric and/or pneumatic control for activating ~~engaging~~ the coupling for performing a through-cutting in dependency of the flow velocity of the ice mass out of the nozzle.

12. (Previously Presented) A method according to claim 7, in which the second stroke length of the second knife is half of the first stroke length of the first knife.

13. (Previously Presented) A method according to claim 12, in which the simultaneous, oppositely directed strokes of the first and the second knife are activated by engaging rotor means to which the knives are eccentrically connected, whereby a rotational movement from drive means is transferred to the rotor means and is transformed into a translational movement of the knives.

14. (Previously Presented) A method according to claim 7, in which the simultaneous, oppositely directed strokes of the first and the second knife are activated by engaging rotor means to which the knives are eccentrically connected, whereby a rotational movement from

drive means is transferred to the rotor means and is transformed into a translational movement of the knives.